				Source: Fresh from Vermont: New		
RECIPE NAME: Melon, Citrus, and Jicama Salad with Mint				School Cuisine		
Grade Group: K-12				HACCP Process:		
Number of Portions: 48				☑ #1 No Cook		
Portion Size: ½ cup				☐#2 Cook & Serve Same Day ☐#3 Includes cooling step		
Serving Utensil: ½ cup spoodle				includes c	ooling step	
Servings Per Pan:						
Ingredients:	Weight	Measure	Proce	edure:		
Honeydew melon Oranges Jicama Fresh mint Lime juice	7 lbs 8 lb 2 oz 2 lb 8 oz 7 oz	2 each 24 each 2-3 medium 1 small bunch 1 cup	<ol> <li>Pee</li> <li>Pee</li> <li>Ren</li> <li>Cor</li> </ol>	I and cut oral and cut jic nove mint lend the m	cut melon into ½-inch cubes.  anges into ½-inch cubes.  ama into ½-inch cubes.  eaves from stems and mince.  elon, oranges, jicama, mint, lime juice in a large bowl.  nutes before serving.	
Total Yield	Number of Pans:			Equipment (if not specified in procedures above):		
Weight: Measure (volume):	Pan Size:					
Moal Component Contribution Decad on Dow	tion Cizo				Nutrient Analysis Pased on Doution Size	
Meal Component Contribution Based on Portion Size  Meat/Meat Alternate					Nutrient Analysis Based on Portion Size Calories: 50	
Vegetable Subgroups	D/G B/P R/O S			0	Saturated Fat (g): 0.03	
1 egeniore subgroups				1/8 cup	Sodium (g): 6.31	
Fruits	1/4 cup			- r	South (5). 0.01	
Grains	*					